Child & Adult Food Program (CACFP) Emergency Operational Costs Reimbursement – Scheduled to Direct Deposit on 9/27

Pursuant to Section 722 of P.L. 116-260, the Consolidated Appropriations Act, 2021, Title VII, Chapter 3, the CACFP Emergency Operational Costs Reimbursement Program provides additional reimbursements for emergency operating costs incurred during the public health emergency. CACFP Emergency Operational Costs Reimbursement is scheduled to direct deposit on Monday, September 27. Deposit in the non-profit food service fund. This funding must be used for CACFP allowable costs. The CFDA# is 10.558.

2022 Certification

Thank you to those Sponsors who have submitted their 2022 packets for certification in KN-CLAIM. Consultants are currently working through certification documents to approve Sponsors for the 2022 program year in the order they were received. If certification information has not been submitted, sponsors can find information for certification at www.kn-eat.org, CACFP, Program Certification. To participate in CACFP for the 2022 Program Year, beginning October 2021, Sponsors must complete program certification requirements as soon as possible to allow sufficient time for review by KSDE consultants. Sponsors cannot claim meals in the 2022 program year until Program Certification is complete and approved by KSDE.

October Claim Reminder – Centers Only

Centers must report the number of free, reduced price and paid participants on their October claims. The number of participants in each category is reported in the “Center Income Eligibility Categories” (IEC) section of the Center Claim. Sponsors are required to upload the IEC summary into KN-CLAIM in October and any other month that reported numbers are changed. An Excel version of Form 12-C is available at www.kn-eat.org, Administrative Handbook, Chapter 12 Claiming Reimbursement.

Note: A recording of the Determining Eligibility for CACFP training that was held via zoom on September 22 is available from your area Child Nutrition Consultant until it can be posted on the KSDE Training Portal.

Using Ounce Equivalents for Grains in the CACFP

October 1, 2021 is the implementation date for using ounce equivalents in crediting grains for the CACFP. Even if your organization is using a waiver that extends flexibility through June 2022, it is still a great idea to become familiar and practice using ounce equivalents. Not sure where to start or how to calculate grains using ounce equivalents? USDA Team Nutrition has a number of resources, including step-by-step training worksheets and digital tools, as well as recorded trainings that can be used by CACFP operators. CACFP Grains Ounce Equivalents Resources can be found at https://www.fns.usda.gov/tn/grains-ounce-equivalents-resources-cacfp. Sponsors can also use the CACFP Crediting Foods Handbook to help credit grains as ounce equivalents, https://fns-prod.azureedge.net/sites/default/files/resource-files/FNS_Crediting_Handbook.pdf.
Professional Development Opportunities

Many opportunities for learning are available for CACFP Sponsors. Go to www.kn-eat.org, CNW Calendar to access the class list with dates, times and ZOOM links. Upcoming Professional Development Classes will include: CACFP Knife Skills, CACFP Jump Start, Meal Modifications and Food Safety Basics.

CACFP Knife Skills Training & Culinary Training Kit – September 28th at 1:00 p.m.

All CACFP Sponsors will soon be receiving a CACFP Knife Skills Culinary Training Kit in the mail! This culinary training kit is intended for use in the preparation of CACFP meals and snacks and contains a multi-colored knife set with blade guards, knife sharpener, flexible chopping mats, kitchen shears and a vegetable peeler. Kits are expected to arrive in October!

Sponsors are encouraged to use the kit in conjunction with the CACFP Knife Skills Online Training that is being offered on September 28 from 1:00 pm – 2:00 pm via zoom. Join the training by using the following link: https://ksde.zoom.us/j/89158688893. Participants will learn how to efficiently and safely prepare fresh produce and whole grains for CACFP snacks and meals in addition to being able to recognize knife types and their functions, knife safety and upkeep and become familiar with basic knife cuts. Unable to participate on the 28th? This training will be recorded and made available at a later date on the KSDE Training Portal, https://learning.ksde.org/. Watch a future CACFP Update for details to access the recording! The culinary kit and knife skills training are made possible through the FY 2018 CACFP Meal Service Training Grant.

Online Professional Development Classes and Tutorials

CNW staff continue to develop new interactive online training classes and tutorials that can be accessed free of charge 24/7 via the KSDE Training Portal. The online professional development classes offer a printable certificate upon successful completion. Tutorials have no quiz and no certificate. Create an account now at https://learning.ksde.org. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, Child and Adult Care Food Programs, Training, Online Classes.

September is National Preparedness Month

Have you considered the needs of the breastfed infants in your care in your emergency plans? Supporting the Breastfed Infant During Emergencies in the Child Care Setting will help you to prepare to support the breastfeeding infant during emergencies. This checklist was created by the Kansas Breastfeeding Coalition and their partners specifically for child care programs.

Farm to Plate

The 3rd Annual Mountain Plains Crunch Off – October 2021 – Register Now!

This year’s registrants are able to crunch on not only apples; but ANY local crunchable produce! Kansas is participating in the Mountain Plains Crunch Off with seven other regional states. Celebrate with local produce on Wednesday, October 14 or pick another day in October to participate in the crunch off. Make your event plans now and register your event at: https://www.surveymonkey.com/r/79XXHNM. Crunchable local produce can be found in many places – school/child care gardens, farmer’s market, local distributors or https://shopkansasfarms.com/map/. A toolkit with resources and marketing information is provided at the registration link. If you have any questions, please contact Barb Depew, Farm to Plate Project Director at bdepew@ksde.org or phone 785-296-0062.
“Falling” into Healthy Habits
As the 2021 CACFP program year draws to a close, the Child Nutrition & Wellness team would like to say thank you to each of you for your efforts to create healthy habits through the Child and Adult Care Food Program. Setting the foundation for healthy living when children are young can lead to many positives. Register now to participate in the Mountain Plains Crunch Off! October is a great month to incorporate a variety of apples in the menu. Apples are rich in fiber and full of vitamins, such as Vitamin C, and minerals. Vitamin C is important for our immune system and protects us from sickness, proving that an “apple a day can keep the doctor away.” Try this apple rhyme with children before “crunching” to remind them that not only are apples delicious, they are foods that can be eaten anytime.

Apples, apples, we love you!
You taste so good and you’re healthy too.
You’re green and yellow and Red Delicious.
You’re crunchy and colorful and so nutritious!
We love apples!

As always, if you have questions or concerns please call or email us or your area Child Nutrition Consultant.

Cheryl, Jill and Julie

For more information, contact:

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